Cuisinart®

INSTRUCTION AND RECIPE BOOKLET



Cuisinart® Tazzaccino™ Milk Frother | **FR-10C Series**

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. **READ ALL INSTRUCTIONS.**
2. **Always unplug unit from outlet when not in use, before putting on or taking off parts and before cleaning. To unplug, grasp plug and pull from electrical outlet. Never pull cord. Allow to cool before handling.**
3. To protect against risk of electric shock, do not put motor base, power cords and plugs in water or other liquids.
4. Close supervision is necessary when any appliance is used by or near children.
5. Do not operate any appliance with a damaged cord or plug, after the appliance malfunctions, or if appliance has been dropped or damaged in any manner. Return the appliance to the nearest authorized Cuisinart Service Facility for examination, repair, and electrical or mechanical adjustment.
6. The use of attachments not recommended or sold by Cuisinart may cause fire, electric shock or injury.
7. Do not let cord hang over edge of table or counter, or touch hot surfaces.
8. Do not plug in or take out plug when your hands are wet.
9. Do not use outdoors.
10. Do not touch hot surfaces.
11. Do not operate your appliance in an appliance garage or under a wall cabinet. **When storing in an appliance garage always unplug the unit from the electrical outlet.** Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.
12. Do not use the appliance for other than intended use.
13. Where applicable, always attach plug to appliance and check that the control is off before plugging cord into wall outlet. To disconnect, turn the control to OFF, then remove plug from wall outlet.
14. Do not place on or near a hot gas or electric burner, or in a heated oven.

15. Be especially careful when opening the cover; the contents in the unit tank can splash out.
16. Do not move the unit while it is switched on. While being moved, hot liquid can escape from the unit.
17. Scalding may occur if the lid is removed during the mid-cycle.

SAVE THESE INSTRUCTIONS

FOR HOUSEHOLD USE ONLY

GROUNDING INSTRUCTIONS

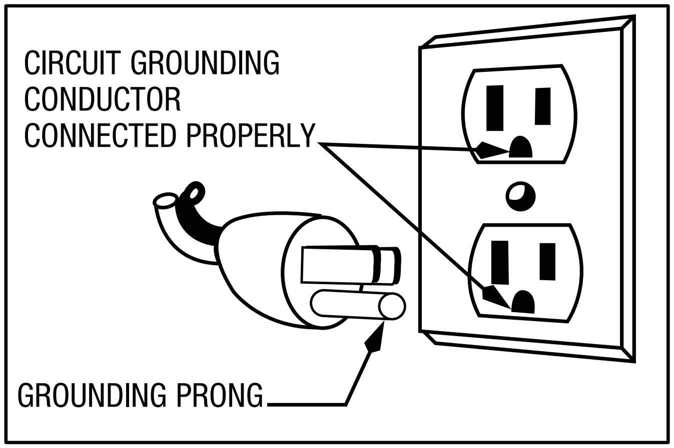
For your protection, the Cuisinart® Tazzaccino™ Milk Frother is supplied with a molded 3-prong grounding-type plug and should be used in combination with a properly connected grounding-type outlet as shown in the figure.

SPECIAL CORD SET INSTRUCTIONS

A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord. Longer extension cords are available and may be used if care is exercised in their use.

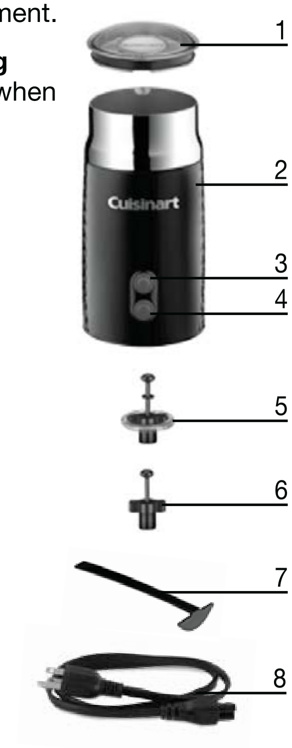
If a long extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. If the appliance is of the grounded type, the extension cord should be a grounding 3-wire cord. The longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or animals, or tripped over unintentionally.

This appliance is for 120 volts only and should not be used with a converter. Failure to comply voids the warranty.



FEATURES AND BENEFITS

1. **Transparent Cover with Seal** eliminates leaks and lets you watch frothing process. It is also magnetized to store un-used attachment.
2. **Double-Walled Housing** stays cool to the touch when frothing hot milk
3. **Hot Milk Button** is used to froth hot milk or warm up milk
4. **Cold Milk Button** lets you froth cold milk
5. **Milk Frothing Whisk** aerates milk to create creamy foam
6. **Milk Warming Stirrer** stirs milk as it heats to prevent burning
7. **Froth Spoon** makes it easy to scoop out froth
8. **Detachable Cord** for easier storage
9. **BPA-Free (not shown)** parts include everything that comes into contact with food



BEFORE THE FIRST USE

Carefully unpack the unit and remove any packaging and promotional labels in or on the milk frother. Rinse all accessories thoroughly in warm soapy water and then dry completely.

OPERATING INSTRUCTIONS

Frothing Milk



1. Remove the cover and insert the milk frothing whisk in the recess in the bottom of the housing.
2. Fill the tank with the desired amount of milk.

   Note: Never fill milk over the MAX fill line. ⊚ Frothed milk expands and it will overflow the tank if the level is too high.
3. Put the cover back on the tank.
4. Start frothing by pressing the corresponding Milk Button (top position button for HOT and bottom position button for COLD). The LED light will be illuminated during operation.

   Note: Preparation stops automatically after 2 minutes, depending on the amount of milk.
5. Open the cover after frothing is complete.

   
6. Pour or ladle the milk froth into a cup or glass.
7. After using the unit, clean it as described in the Cleaning and Maintenance section, next page.
   Note: Wait for tank to cool before cleaning.

Warming Milk



1. Remove the cover and insert the milk warming stirrer.
2. Fill the tank with the desired amount of milk.

   Note: Never fill milk over the MAX fill line.

   
3. Put the cover back on the tank.
4. Start warming milk by pressing the corresponding Hot Milk Button (top position). The LED light will be illuminated during operation.

   Note: Preparation stops automatically after 2 minutes, depending on the amount of milk.
5. Open the cover after warming is complete.
6. Pour the warmed milk into a cup or glass.
7. After using the unit, clean it as described in the Cleaning and Maintenance section, next page.
   Note: Wait for tank to cool before cleaning.

CLEANING AND MAINTENANCE

Always make sure the appliance is unplugged before you start cleaning it.

1. Clean the exterior of the unit with a soft, moist cloth. If heavily soiled, a mild detergent can be used.
2. Remove the whisk or stirrer from tank and rinse them with soap under warm running water. Seal on cover can also be removed and rinsed under warm, soapy water.
3. Clean out the tank with hot water and a soft cloth after use. If the tank is still soiled, wash using a soap solution and rinse thoroughly. Use a soft cloth to prevent damaging the nonstick coating.

   CAUTION: Never submerge the base, the power cord or plugs in water or other liquids.
4. Any service other than cleaning and normal user maintenance should be performed by an authorized Cuisinart Service Representative.

TROUBLESHOOTING

Q: Why are LED lights not illuminating after I push the corresponding button?

A: The plug is not plugged in. Make sure plug is placed correctly in the socket.

A: Temperature monitoring has been triggered. Let the unit cool for 5 minutes.

A: Filling level was too high. Reduce the amount of milk in the tank.

Q: Why is milk leaking from around the cover?

A: The seal ring is missing or dirty. Clean the seal ring and replace.

A: The cover is not placed correctly over the milk tank. Put the cover on so that it is flush with the tank and the seal is not showing.

Q: Why is the milk froth not coming out the way I want?

A: The wrong attachment may be in place in the milk tank. Double check and make sure the milk frothing whisk is inserted in the tank correctly.

RECIPES

Espresso Macchiato

A simple spot of foam makes this drink a classic.

Makes 1 serving

1 tablespoon (15 ml) cold skim milk

1 shot espresso

1. With the frothing whisk in place, add the milk to the tank. Cover and press the hot milk button.
2. Pour espresso into a demitasse cup.
3. When the frothing process is complete, use the froth spoon to dollop the foam on top of the espresso. Serve immediately.

Espresso Breve

American version of a latte – substituting half & half for milk.

Makes 1 serving

¾ cup (175 ml) cold half & half

1 shot espresso

1. With the warming stirrer in place, add the half & half to the tank. Cover and press the hot milk button.
2. Pour espresso into a mug.
3. When the warming process is complete, pour the cream into the espresso and serve immediately.

Cappuccino

A thick layer of foam and bit of milk let the boldness of the coffee shine through in this popular drink.

Makes 1 serving

¼ cup (60 ml) cold skim milk

1 shot espresso

1. With the frothing whisk in place, add the milk to the tank. Cover and press the hot milk button.
2. Pour espresso into a mug.
3. When the frothing process is complete, pour the milk into the espresso, using a spoon to hold back the foam. Top with 2 to 3 tablespoons (30 ml- 45 ml) of the foam. Serve immediately.

Caffè Latte

Similar to a cappuccino, this drink contains more milk, which makes it creamy.

Makes 1 serving

½ cup (125 ml) cold skim milk

1 shot espresso

1. With the frothing whisk in place, add the milk to the tank. Cover and press the hot milk button.
2. Pour the espresso into a mug.
3. When the frothing process is complete, slowly pour the milk into the espresso, using a spoon to hold back the foam. Top with foam and serve immediately.

Caffè Mocha

This ultra-rich drink makes the perfect ending to any special meal.

Makes 1 serving

¼ cup (60 ml) cold skim milk

1 shot espresso

1 tablespoon (15 ml) chocolate syrup

2 tablespoons (30 ml) sweetened whipped cream

1 teaspoon (5 ml) shaved bittersweet chocolate or unsweetened cocoa powder (for garnish)

1. With the frothing whisk in place, add the milk to the tank. Cover and press the hot milk button.
2. Pour the espresso and chocolate syrup into a mug and stir to combine. When the frothing process is complete, pour the milk into the mug, using a spoon to hold back the foam.
3. Top with a dollop of the foam, whipped cream, and garnish with chocolate. Serve immediately.

Iced Cappuccino

Cool down during the warmer months with this refreshing drink.

Makes 1 serving

2 tablespoons (30 ml) cold skim milk
4 ice cubes
1 shot espresso, chilled
⅓ cup (75 ml) whole milk

1. With the frothing whisk in place, add the skim milk to the tank. Cover and press the cold milk button.
2. Put the ice cubes, espresso, and whole milk into a glass. Stir to combine.
3. When the frothing process is complete, top the drink with the foam. Serve immediately.

Hot Chocolate

Why wait for the snow? Hot chocolate in an instant is perfect anytime.

Makes 1 serving

½ cup (125 ml) cold whole milk
1½ tablespoons (25 ml) chocolate syrup

1. With the warming stirrer in place, add the milk to the tank. Cover and press the hot milk button.
2. Pour the syrup into a mug.
3. When the warming process is complete, pour the milk into the mug and stir well to combine. Serve immediately.

Flat White

Similar to a latte, this creamy espresso-based drink was developed in Australia and New Zealand.

Makes 1 serving

½ cup (125 ml) cold skim milk
1 shot espresso

1. With the frothing whisk in place, add the milk to the tank. Cover and press the hot milk button.
2. When the frothing process is complete, pour the milk into a mug, using a spoon to hold back the foam. Pour the espresso over the milk.
3. Top with a bit of the foam and serve immediately.

Café au Lait

French for "coffee with milk," serve this alongside fresh pastries for a mid-morning treat.

Makes 1 serving

½ cup (125 ml) cold whole milk
½ cup (125 ml) strong, freshly brewed coffee

1. With the warming stirrer in place, add the milk to the tank. Cover and press the hot milk button.
2. When the warming process is complete, simultaneously pour the milk and coffee into a mug to mix. Serve immediately.

Sleepy Time Milk

This soothing concoction will make you feel warm and cozy, whether before bed or on a wintry day.

Makes 1 serving

1 cup (250 ml) cold whole milk
1 tablespoon (15 ml) honey
⅛ teaspoon (0.5 ml) freshly grated nutmeg plus more for garnish

1. With the warming stirrer in place, add the milk to the tank. Cover and press the hot milk button.
2. Add the honey and the nutmeg into the bottom of a mug.
3. When the warming process is complete, pour the milk into the mug and stir to combine. Top with additional nutmeg and serve immediately.

Chai Tea

Store leftover tea in the refrigerator and serve over ice for a chilled version.

Makes 1 serving*

4 cups (1 L) water
3 whole cinnamon sticks
1 vanilla bean, cut into ½-inch (1.25 cm) pieces
¾ teaspoon (3.75 ml) ground ginger
1½ teaspoons (7 ml) allspice berries
2 teaspoons (10 ml) cardamom pods

¾ teaspoon (3.75 ml) whole cloves
4 teaspoons (20 ml) loose black tea, such as Darjeeling
2 tablespoons (30 ml) brown sugar
⅓ cup (75 ml) cold whole milk

1. Combine all ingredients except the sugar and milk in a large saucepan. Bring to a boil; remove from heat and steep mixture for 15 minutes.
2. Pour the liquid through a fine mesh strainer into a clean saucepan. Add the brown sugar and cook over medium-low heat for 5 to 10 minutes, stirring occasionally to dissolve the sugar and slightly reduce the tea. Remove from heat and measure out 1 cup (250 ml) of tea into a mug.
3. With the warming stirrer in place, add the milk to the tank and press the hot milk button. Pour milk into tea and stir. Serve immediately.

*This recipe makes more tea than is needed for a single serving; however, we like to prepare this as a larger batch for having on hand when desired.

Hot Milk Punch

Stay warm with this cocktail, which is traditionally imbibed during the holiday season.

Makes 1 serving

1 cup (250 ml) cold whole milk
2 tablespoons (30 ml) dark rum
2 tablespoons (30 ml) brandy
1½ teaspoons (7 ml) granulated sugar
¼ teaspoon (1 ml) vanilla extract (optional)
freshly grated nutmeg, for garnish

1. With the warming stirrer in place, add the milk to the tank. Cover and press the hot milk button.
2. In a large mug or heatproof glass combine the rum, brandy, sugar and vanilla.
3. When the warming process is complete, pour the milk into the mug and stir well to combine and dissolve the sugar. Top with freshly grated nutmeg and serve immediately.

Creamy Irish Coffee

A sweeter, more delicate version of the traditional drink.

Makes 1 serving

3 tablespoons (45 ml) cold skim milk
1 cup (250 ml) hot, fresh brewed coffee
1 teaspoon (5 ml) granulated sugar
3 tablespoons (45 ml) Baileys Original Irish Cream™*

1. With the frothing whisk in place, add the milk to the tank. Cover and press the hot milk button.
2. In a large mug or heatproof glass combine the coffee and sugar and stir to dissolve. Add the Baileys and stir to combine.
3. When the frothing process is complete, use a spoon to dollop the foam on top of the drink. Serve immediately.

* Baileys Original Irish Cream is a trademark of R & A Bailey & Co.

Maple Cinnamon Oatmeal

Cut your morning cook-time with this quick yet satisfying breakfast.

Makes 1 serving

½ cup (125 ml) cold whole milk
1 packet plain instant oatmeal
⅛ teaspoon (0.5 ml) kosher salt
1½ teaspoons (7 ml) maple syrup
½ teaspoon (2 ml) ground cinnamon
2 tablespoons (30 ml) dried fruit or nuts

1. With the warming stirrer in place, add the milk to the tank. Cover and press the hot milk button.
2. Empty the oatmeal packet into a serving bowl.
3. When the warming process is complete, pour the milk into the oats and stir well to combine. Let stand for 1 to 2 minutes.
4. Stir in the remaining ingredients and serve.

WARRANTY

Limited Three-Year Warranty

We warrant that this Cuisinart product will be free of defects in materials or workmanship under normal home use for 3 years from the date of original purchase. This warranty covers manufacturer's defects including mechanical and electrical defects. It does not cover damage from consumer abuse, unauthorized repairs or modifications, theft, misuse, or damage due to transportation or environmental conditions. Products with removed or altered identification numbers will not be covered.

This warranty is not available to retailers or other commercial purchasers or owners. If your Cuisinart product should prove to be defective within the warranty period, we will repair it or replace it if necessary. For warranty purposes, please register your product online at www.cuisinart.ca to facilitate verification of the date of original purchase and keep your original receipt for the duration of the limited warranty. This warranty excludes damage caused by accident, misuse or abuse, including damage caused by overheating, and it does not apply to scratches, stains, discolouration or other damage to external or internal surfaces that does not impair the functional utility of the product. This warranty also expressly excludes all incidental or consequential damages.

Your Cuisinart product has been manufactured to the strictest specifications and has been designed for use only in 120 volt outlets and only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as use with accessories, replacement parts or repair service other than those authorized by Cuisinart.

If the appliance should become defective within the warranty period, do not return the appliance to the store. Please contact our Customer Service Centre:

Toll-free phone number:

1-800-472-7606

Address:

Cuisinart Canada
100 Conair Parkway
Woodbridge, Ont. L4H 0L2

Email:

consumer_Canada@conair.com

Model:

FR-10C

To facilitate the speed and accuracy of your return, please enclose:

- $10.00 for shipping and handling of the product (cheque or money order)
- Return address and phone number
- Description of the product defect
- Product date code*/copy of original proof of purchase
- Any other information pertinent to the product's return

*Product date code can be found on the underside of the base of the product. The product date code is a 4 or 5 digit number. Example, 90630 would designate year, month & day (2009 June 30th).

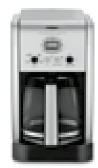
Note: We recommend you use a traceable, insured delivery service for added protection. Cuisinart will not be held responsible for in-transit damage or for packages that are not delivered to us.

To order replacement parts or accessories, call our Customer Service Centre at 1-800-472-7606. For more information, please visit our website at www.cuisinart.ca.

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